BP8715001
BP8615001

EN User manual

perfekt in form und funktion

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can

scratch the surface, which may result in shattering of the glass.

- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door, before you connect the mains plug to the mains socket.

2.2 Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – do not put ovenware or other objects in the appliance directly on the bottom.

  – do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Pyrolytic cleaning

WARNING!
Risk of fire and burns.

- Before carrying out a Pyrolitic self-cleaning function or the First Use function please remove from the oven cavity:
  - Any excess food residues, oil or grease spills / deposits.
  - Any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot.
- Pyrolitic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
  - Provide good ventilation during and after each Pyrolytic cleaning.
  - Provide good ventilation during and after the first use at maximum temperature operation.
  - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

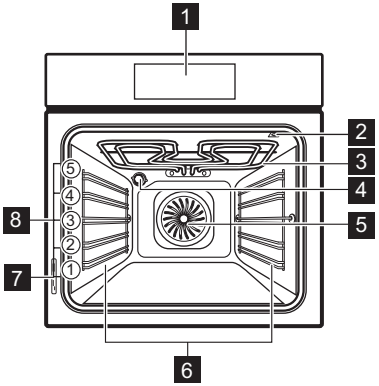
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

WARNING!
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION



1 Electronic programmer
2 Socket for the core temperature sensor
3 Grill
4 Oven lamp
5 Fan
6 Shelf support, removable
7 Rating plate
8 Shelf positions

3.1 Oven accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Trivet**
  For roasting and grilling.

Use the trivet only with the Grill- / roasting pan.

- **Telescopic runners**
  For shelves and trays.
- **Core temperature sensor**
  To measure how far the food is cooked.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

4.1 Initial cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.

Refer to the chapter "Care and cleaning".

4.2 First connection

When you connect the appliance to the mains, or after a power cut, you must set the language, display contrast, display brightness and time of day.

1. Touch ∧ or ∨ to set the value.
2. Touch **OK** to confirm.

4.3 Preheating

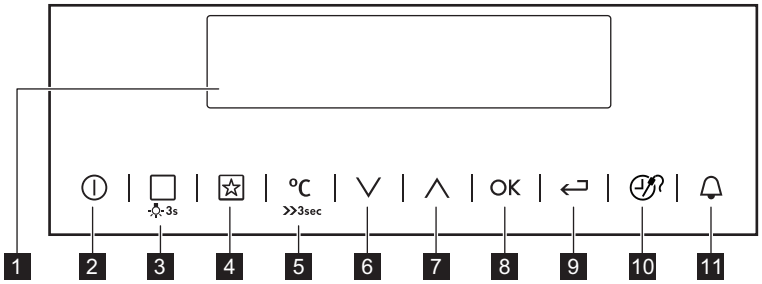
Preheat the empty appliance to burn off the remaining grease.

1. Set the function ⎓ and the maximum temperature.
2. Let the appliance operate for one hour.
3. Set the function ▾▾▾▾ and the maximum temperature.
4. Let the appliance operate for ten minutes.
5. Set the function (ᵞ) and the maximum temperature.
6. Let the appliance operate for ten minutes.

Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

5. CONTROL PANEL

Electronic programmer

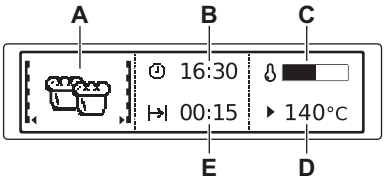


Use the sensor fields to operate the appliance

Number	Sensor field	Function	Comment
1	—	Display	Shows the current settings of the appliance.
2	⏻	On / off	To activate and deactivate the appliance.
3	□ 3s	Heating Functions or Assisted Cooking	To choose a heating function or an Assisted Cooking function. To have access to the necessary function, touch the field once or twice when the appliance is activated. To activate or deactivate the light, touch the field for 3 seconds.
4	☆	Favourite Programme	To save and have access to your favourite programmes.
5	°C >>3sec	Temperature selection	To set the temperature or show the current temperature in the appliance. To activate or deactivate the Fast Heat Up function, touch the field for 3 seconds.
6	∨	Down key	To move down in the menu.
7	∧	Up key	To move up in the menu.
8	OK	OK	To confirm the selection or setting.
9	↩	Home key	To go back one level in the menu. To show the main menu, touch the field for 3 seconds.

Number	Sensor field	Function	Comment
10		Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer, Child Safety, Favourite Programme memory, Heat + Hold or Set + Go or to change the settings of the core temperature sensor (for selected models only).
11		Minute Minder	To set the Minute Minder .

Display



A) Heating function
B) Time of day
C) Heat-up indicator
D) Temperature
E) Duration and End Time functions

Other indicators in the display

Symbol		Function
	Minute Minder	The function operates.
	Time of day	The display shows the time of day.
	Duration	The display shows the necessary time for cooking.
	End Time	The display shows when the cooking time is completed.
	Time Indication	The display shows how long a heating function operates. Press ∨ and ∧ at the same time to have the time go back to zero.
	Heat-up indicator	The display shows the temperature in the appliance.
	Fast Heat Up indicator	The function operates. This function decreases the heat-up time.
	Weight Automatic	The display shows that the automatic weight system operates or that you can change the weight.
	Heat + Hold	The function operates.

6. DAILY USE

WARNING!
Refer to the Safety chapters.

6.1 Navigating the menus

Operation of the menus:

1. Activate the appliance.
2. Press ∨ or ∧ to select the menu option.
3. Press **OK** to move to submenu or accept setting.

At every point you can get back to the main menu with ↩

6.2 The menus in overview

Main menu

Symbol	Menu item	Application
	Assisted Cooking	Contains a list of automatic cooking programmes.
	Heating Functions	Contains a list of heating functions.
	Pyrolysis	Pyrolytic cleaning.
	Basic Settings	You can use it to set other settings.
	Favourite Programme	Contains a list of favourite cooking programmes created by the user.

Submenus for: Basic Settings

Symbol	Submenu	Description
	Set Time of Day	Sets the current time on the clock.
	Time Indication	When ON, the display shows the current time when you deactivate the appliance.
	SET + GO	When ON, you can activate the functions when you activate the heating function.
	Heat + Hold	When ON, you can activate this function when you activate the heating function.
	Extra time	Activates and deactivates the Time Extension function.
	Display Contrast	Adjusts the display contrast by degrees.
	Display Brightness	Adjusts the display brightness by degrees.
	Set Language	Sets the language for the display.

Sym-bol	Submenu	Description
	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
	Alarm/Error Tones	Activates and deactivates the alarm tones.
	Cleaning Assistant	Guides you through the cleaning procedure.
	Cleaning Reminder	Reminds you when to clean the appliance.
i	Service	Shows the software version and configuration.
	Factory Settings	Resets all settings to factory settings.

6.3 Heating functions

Submenu for: Heating Functions

Heating function		Application
	True Fan Cooking	To bake on up to three levels at the same time. Set the temperatures 20 - 40 °C lower than when using Conventional Cooking .
	Pizza Setting	To cook pizza, quiche or pie.
	Slow Cook	To prepare especially tender, succulent roasts.
	Conventional Cooking	To bake and roast on one level.
	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
	Turbo Grilling	To roast larger joints of meat or poultry on one level. The function is also suitable for gratinating and browning.
	Fast Grilling	To grill flat foodstuffs in large quantities and to toast.
	Grilling	To grill flat foodstuffs placed in the middle of the grill and to toast.

Heating function		Application
	Keep Warm	To keep food warm.
	Defrost	To defrost frozen food.
	Bottom Heat	To bake cakes with crispy or crusty bottoms and to preserve food.
	Dough Proving	For controlled rising of yeast dough before baking.
	Bread Baking	To bake bread.
	Au gratin	For dishes like lasagna or potato gratin. Also to gratinate and to brown.
	Preserving	To preserve vegetables e.g. mixed pickles in glasses and liquid.
	Drying	To dry sliced fruits like apples, plums, peaches and vegetables as tomatoes, zucchini or mushrooms.
	Plate Warming	To preheat your plate for serving.
	Eco Roasting	ECO functions let you to optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual heating function.

6.4 Activating a heating function

1. Activate the appliance.
2. Select the Heating Functions menu. Press **OK** to confirm.
3. Set the heating function. Press **OK** to confirm.
4. Set the temperature. Press **OK** to confirm.

Press once or twice ☐ to go directly to the Heating Functions menu (when the appliance is activated).

6.5 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

6.6 Fast Heat Up indicator

This function decreases the heat-up time. To activate the function, hold °C for 3 seconds. You will see the heat-up indicator alternates.

6.7 Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

6.8 Energy saving

The appliance contains features which help you save energy during everyday cooking:

- **Residual heat:**
  – When the heating function or programme operates, the heating elements are deactivated 10 % earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration , End Time).
  – When the appliance is off, you can use the heat to keep food warm. The display shows the remaining temperature.
- **Cooking with the lamp off** - Touch and hold for 3 seconds to deactivate the lamp during cooking.
- **Eco functions** - refer to " Heating Functions ".

7. CLOCK FUNCTIONS

7.1 Clock functions

Symbol	Function	Description
	Minute Minder	To set a countdown (max 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is off. Use to activate the function. Press or to set the minutes and **OK** to start.
|→|	Duration	To set how long the appliance has to be in operation (max. 23 h 59 min).
→|	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions Duration \|→\| and End Time →\|, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking procedure until the time ends (3 - 20 minutes).

Setting the clock functions

1. Set a heating function.
2. Press again and again until the display shows the necessary clock function and the related symbol.
3. Press or to set the necessary time. Press **OK** to confirm.

   When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
4. Press a sensor field to stop the signal.

- With Duration \|→\| and End Time →\| you must set the heating function and the temperature first. Then you can set the clock function. The appliance deactivates automatically.
- You can use Duration \|→\| and End Time →\| at the same time if you want to automatically activate and deactivate the appliance at a given time later.
- When you use the Core temperature sensor (if applicable), the Duration \|→\| and End Time →\| functions do not operate.

7.2 Heat + Hold

The Heat + Hold function keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

- You can activate or deactivate the function in the Basic Settings menu.
- Conditions for the function:
  - The set temperature is more than 80 °C.
  - The function Duration is set.

Activating the function

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press again and again until the display shows Heat + Hold . Press **OK** to confirm.

When the function ends, an acoustic signal sounds.
The Heat + Hold function operates for 30 minutes.

The Heat + Hold function stays on if you change the heating functions.

7.3 Extra Time

The Extra Time function makes the heating function continue after the Duration ends.

- Applicable for all heating functions with Duration or Weight Automatic.
- Not applicable for heating functions with CT Sensor .

Activating the function:

1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.
2. The display shows the message for Extra Time for five minutes.
3. Press to activate (or to cancel).
4. Set the length of the Extra Time . Press **OK** to confirm.

8. AUTOMATIC PROGRAMMES

8.1 Automatic programmes

These 3 automatic programmes give optimum settings for each type of meat or other recipes:

- Meat programmes with Weight Automatic (Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input food weight.
- Meat programmes with CT Sensor Automatic (Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input core temperature. When the programme ends an acoustic signal sounds.
- Recipe Automatic (Assisted Cooking menu) — This function uses predefined values for a dish. Prepare the dish according to recipe from this book.

Weight Automatic dishes
Roast Pork
Roast Veal
Braised Meat
Roast Game
Roast Lamb
Chicken, whole
Turkey, whole
Duck, whole
Goose, whole

CT Sensor Automatic dishes
Loin of Pork
Roast Beef
Scandinavian Beef
Loin of Game

CT Sensor Automatic dishes
Lamb Joint, medium
Boned Poultry
Whole Fish

8.2 Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. Recipes are fixed and you cannot change them.

Activating the function:

1. Activate the appliance.
2. Select the Assisted Cooking menu. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select Recipe Automatic . Press **OK** to confirm.

When you use the Manual function, the appliance uses automatic settings. You can change them as with other functions.

8.3 Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

Activating the function:

1. Activate the appliance.
2. Select Assisted Cooking . Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select the Weight Automatic . Press **OK** to confirm.
5. Touch ∧ or ∨ to set the food weight. Press **OK** to confirm.

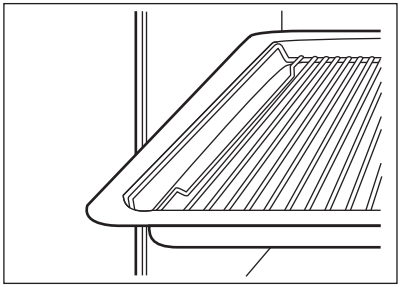
The automatic programme starts. You can change the weight at any time. Press ∧ or ∨ to change the weight. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.

With some programmes turn over the food after 30 minutes. The display shows a reminder.

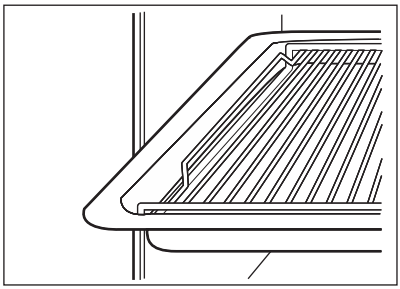
9. USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

9.1 Trivet and Grill- / Roasting pan



To roast larger pieces of meat or poultry on one level, put the trivet in the grill- / roasting pan so that the supports point up.



To grill flat food items in large quantities and to make toast, put the trivet in the grill- / roasting pan so that the supports point down.

Put the grill- / roasting pan in the oven at the necessary level.

WARNING!
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

9.2 Core temperature sensor

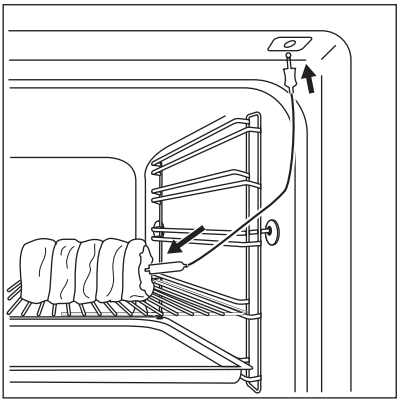
The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

There are two temperatures to be set:

- The oven temperature.
- The core temperature.

Only use the core temperature sensor supplied with the appliance or genuine replacement parts.

1. Put the tip of the core temperature sensor into the centre of the meat.
2. Activate the appliance.
3. Put the core temperature sensor plug into the socket on the front of the appliance.



The display shows the core temperature sensor symbol.

4. Press ∧ or ∨ in less than 5 seconds to set the core temperature.
5. Set the oven function and, if necessary, the oven temperature.

The appliance calculates an approximate end time. The end time is different for different quantities of food, the set oven temperature (minimum 120 °C) and the operating mode. The appliance calculates the

end time in approximately 30 minutes.

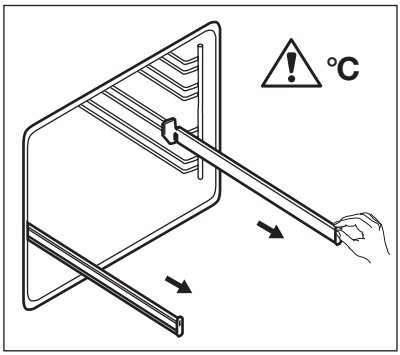
6. Make sure that the core temperature sensor stays in the meat and in the core temperature sensor socket during the cooking.
7. If necessary, you can set a new core temperature during the cooking. To do this, touch .
8. When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically.

Touch a sensor field to stop the signal.

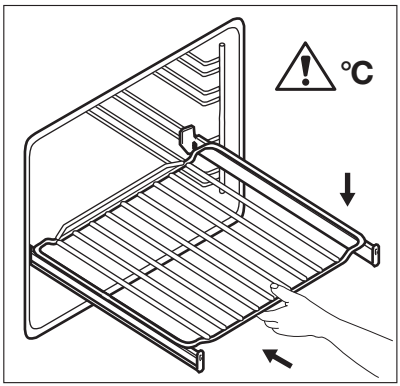
9. Remove the core temperature sensor plug from the socket . Remove the meat from the appliance.

WARNING!
The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and plug of the core temperature sensor.

9.3 Telescopic runners



1. Pull out the right and left hand telescopic runners.



2. Put the wire shelf on the telescopic runners and carefully push them into the appliance.

   Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.

CAUTION!
Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.

10. ADDITIONAL FUNCTIONS

10.1 Favourite Programme menu

You can save your favourite settings, like duration, temperature or heating function. They are available in the Favourite Programme menu. You can save 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an Assisted Cooking function.
3. Touch again and again until the display shows **SAVE** . Press **OK** to confirm.
4. The display shows the first free memory position.

   Press **OK** to confirm.
5. Enter the name of the programme. The first letter flashes.

   Touch ∨ or ∧ to change the letter. Press **OK**.
6. Touch ∨ or ∧ to move the cursor to the right or to the left. Press **OK**.

   The next letter flashes. Do steps 5 and 6 again as necessary.
7. Press and hold **OK** to save.

Useful information:

- You can overwrite a memory position. When the display shows the first free memory position, touch ∨ or ∧ and press **OK** to overwrite an existing programme.
- You can change the name of a programme in the menu Edit Programme Name .

Activating the programme

1. Activate the appliance.
2. Select the Favourite Programme menu. Press **OK** to confirm.
3. Select your favourite programme name. Press **OK** to confirm.

Press ☆ to go to Favourite Programme directly.

10.2 Function Lock

The Function Lock prevents an accidental change of the heating function. You can activate the Function Lock only when the appliance operates.

Activating the Function Lock :

1. Activate the appliance.
2. Set a heating function or setting.
3. Press again and again until the display shows Function Lock.
4. Press **OK** to confirm.

If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked and the symbol of a key comes on in the display.

Deactivating the Function Lock :

1. Press . The display shows a message.
2. Press and then **OK** to confirm.

10.3 Child Lock

The Child Lock prevents an accidental operation of the appliance .

Activating and deactivating the Child Lock function:

1. Activate the appliance.
2. Touch and ☆ at the same time until the display shows a message.

If the appliance has the Pyrolytic cleaning function and the function operates, the door is locked. A message comes on in the display when you touch a sensor field.

To unlock the appliance, touch and ☆ at the same time again until the display shows a message.

10.4 SET + GO

The SET + GO function lets you set a heating function (or programme) and use it later with one press of the sensor field.

Activating the function:

1. Activate the appliance.
2. Set the heating function.
3. Press again and again until the display shows Duration .
4. Set the time.
5. Press again and again until the display shows SET + GO .
6. Press **OK** to confirm.

To start SET + GO , press any sensor field (except for ⏻). The set heating function starts.
When the heating function ends, an acoustic signal sounds.

Useful information:

- When the heating function operates, the Function Lock is on.
- You can activate and deactivate the SET + GO function in the Basic Settings menu.

10.5 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

Oven temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 245 °C	5.5 h
250 °C - maximum °C	3.0 h

The automatic switch-off works with all functions, except Light , Duration and End Time .

10.6 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

10.7 Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

11. HELPFUL HINTS AND TIPS

- The appliance has five shelf levels. Count the shelf levels from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

11.1 Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

11.2 Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

11.3 Cooking times

Cooking times depend on the type of food, its consistency, and volume. Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

11.4 Baking and roasting table

CAKES

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Whisked recipes	2	170	3 (1 and 4)	160	45 - 60	In a cake mould
Shortbread dough	2	170	3 (1 and 4)	160	20 - 30	In a cake mould
Buttermilk cheesecake	1	170	2	165	60 - 80	In a 26 cm cake mould
Apple cake (Apple pie)	2	170	1 (left and right)	160	80 - 100	In two 20 cm cake moulds on a wire shelf[1)]
Strudel	3	175	2	150	60 - 80	In a baking tray
Jam-tart	2	170	2 (left and right)	165	30 - 40	In a 26 cm cake mould
Sponge cake	2	170	2	160	50 - 60	In a 26 cm cake mould
Christmas cake / Rich fruit cake	2	160	1 or 2	140 – 150	90 - 120	In a 20 cm cake mould[1)]
Plum cake	1	175	2	160	50 - 60	In a bread tin[1)]
Small cakes - one level	3	170	3	150 - 160	20 - 30	In a baking tray
Small cakes - two levels	-	-	2 and 4	150 - 160	25 - 35	In a baking tray

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Small cakes - three levels	-	-	1, 3 and 5	150 - 160	30 - 45	In a baking tray
Biscuits / pastry stripes - one level	3	140	3	140 - 150	30 - 35	In a baking tray
Biscuits / pastry stripes - two levels	-	-	2 and 4	140 - 150	35 - 40	In a baking tray
Biscuits / pastry stripes - three levels	-	-	1, 3 and 5	140 - 150	35 - 45	In a baking tray
Meringues - one level	3	120	3	120	80 - 100	In a baking tray
Meringues- two levels	-	-	2 and 4	120	80 - 100	In a baking tray[1)]
Buns	3	190	3	170 – 190	12 - 20	In a baking tray[1)]
Eclairs - one level	3	190	3	170	25 - 35	In a baking tray
Eclairs - two levels	-	-	2 and 4	170	35 - 45	In a baking tray
Plate tarts	2	180	2	170	45 - 70	In a 20 cm cake mould
Rich fruit cake	1	160	2	150	110 - 120	In a 24 cm cake mould
Victoria sandwich	1	170	2	160	50 - 60	In a 20 cm cake mould

1) Preheat for 10 minutes.

BREAD AND PIZZA

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
White bread	1	190	1	190	60 - 70	1 - 2 pieces, 500 gr per piece[1)]
Rye bread	1	190	1	180	30 - 45	In a bread tin
Bread rolls	2	190	2 (2 and 4)	180	25 - 40	6 - 8 rolls in a baking tray[1)]
Pizza	1	200 - 210	1	200 - 210	10 - 20	In a baking tray or a deep pan[1)]
Scones	3	200	3	190	10 - 20	In a baking tray[1)]

1) Preheat for 10 minutes.

FLANS

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Pasta flan	2	200	2	180	40 - 50	In a mould
Vegetable flan	2	200	2	175	45 - 60	In a mould
Quiches	1	180	1	180	50 - 60	In a mould[1)]
Lasagne	2	180 - 190	2	180 - 190	25 - 40	In a mould[1)]
Cannelloni	2	180 - 190	2	180 - 190	25 - 40	In a mould[1)]

1) Preheat for 10 minutes.

MEAT

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Beef	2	200	2	190	50 - 70	On a wire shelf
Pork	2	180	2	180	90 - 120	On a wire shelf
Veal	2	190	2	175	90 - 120	On a wire shelf
English roast beef, rare	2	210	2	200	50 - 60	On a wire shelf
English roast beef, medium	2	210	2	200	60 - 70	On a wire shelf
English roast beef, well done	2	210	2	200	70 - 75	On a wire shelf
Shoulder of pork	2	180	2	170	120 - 150	With rind
Shin of pork	2	180	2	160	100 - 120	2 pieces
Lamb	2	190	2	175	110 - 130	Leg
Chicken	2	220	2	200	70 - 85	Whole
Turkey	2	180	2	160	210 - 240	Whole
Duck	2	175	2	220	120 - 150	Whole
Goose	2	175	1	160	150 - 200	Whole
Rabbit	2	190	2	175	60 - 80	Cut in pieces
Hare	2	190	2	175	150 - 200	Cut in pieces
Pheasant	2	190	2	175	90 - 120	Whole

FISH

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Trout / Sea bream	2	190	2	175	40 - 55	3 - 4 fish

TYPE OF DISH	Conventional Cooking		True Fan Cooking		Cooking time [min]	Notes
	Shelf position	Temp [°C]	Shelf position	Temp [°C]		
Tuna fish / Salmon	2	190	2	175	35 - 60	4 - 6 fillets

11.5 Grilling

Preheat the empty oven for 10 minutes, before cooking.

	Quantity		Grilling		Cooking time [min]	
TYPE OF DISH	Pieces	[g]	Shelf position	Temp [°C]	1st side	2nd side
Fillet steaks	4	800	4	max.	12 - 15	12 - 14
Beef steaks	4	600	4	max.	10 - 12	6 - 8
Sausages	8	-	4	max.	12 - 15	10 - 12
Pork chops	4	600	4	max.	12 - 16	12 - 14
Chicken (cut in 2)	2	1000	4	max.	30 - 35	25 - 30
Kebabs	4	-	4	max.	10 - 15	10 - 12
Breast of chicken	4	400	4	max.	12 - 15	12 - 14
Hamburger	6	600	4	max.	20 - 30	-
Fish fillet	4	400	4	max.	12 - 14	10 - 12
Toasted sandwiches	4 - 6	-	4	max.	5 - 7	-
Toast	4 - 6	-	4	max.	2 - 4	2 - 3

11.6 Turbo Grilling

Beef

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast beef or fillet, rare	per cm of thickness	1	190 - 200 [1)]	5 - 6
Roast beef or fillet, medium	per cm of thickness	1	180 - 190 [1)]	6 - 8
Roast beef or fillet, well done	per cm of thickness	1	170 - 180 [1)]	8 - 10

1) Preheat the oven.

Pork

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Shoulder, neck, ham joint	1 - 1.5 kg	1	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	1	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	1	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	1	150 - 170	90 - 120

Veal

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Roast veal	1 kg	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	1	160 - 180	120 - 150

Lamb

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Leg of lamb, roast lamb	1 - 1.5 kg	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	1	160 - 180	40 - 60

Poultry

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Poultry portions	200 - 250 g each	1	200 - 220	30 - 50
Chicken , half	400 - 500 g each	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	1	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	1	160 - 180	120 - 150
Turkey	4 - 6 kg	1	140 - 160	150 - 240

Fish (steamed)

TYPE OF DISH	Quantity	Shelf position	Temperature [°C]	Time [min]
Whole fish	1 - 1.5 kg	1	210 - 220	40 - 60

11.7 Defrosting

TYPE OF DISH	[g]	Defrosting time [min]	Further defrosting time [min]	Notes
Chicken	1000	100 - 140	20 - 30	Place the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1000	100 - 140	20 - 30	Turn halfway through.
Meat	500	90 - 120	20 - 30	Turn halfway through.
Trout	150	25 - 35	10 - 15	-
Strawberries	300	30 - 40	10 - 20	-
Butter	250	30 - 40	10 - 15	-
Cream	2 x 200	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	-

11.8 Preserving

Soft fruit

PRESERVE	Temperature [°C]	Cooking time until simmering [min]	Further cooking time at 100 °C [min]
Strawberries, blueberries, raspberries, ripe gooseberries	160 – 170	35 – 45	–

Stone fruit

PRESERVE	Temperature [°C]	Cooking time until simmering [min]	Further cooking time at 100 °C [min]
Pears, quinces, plums	160 – 170	35 – 45	10 – 15

Vegetables

PRESERVE	Temperature [°C]	Cooking time until simmering [min]	Further cooking time at 100 °C [min]
Carrots[1)]	160 – 170	50 – 60	5 – 10
Cucumbers	160 – 170	50 – 60	–
Mixed pickles	160 – 170	50 – 60	5 – 10
Kohlrabi, peas, asparagus	160 – 170	50 – 60	15 – 20

1) After you deactivate the appliance, leave the preserve in the oven.

11.9 Drying

Cover the oven shelves with baking parchment.

VEGETABLES

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Beans	3	1/4	60 - 70	6 - 8
Peppers	3	1/4	60 - 70	5 - 6
Vegetables for soup	3	1/4	60 - 70	5 - 6
Mushrooms	3	1/4	50 - 60	6 - 8
Herbs	3	1/4	40 - 50	2 - 3

FRUIT

TYPE OF DISH	Shelf position		Temperature [°C]	Time [hr]
	1 level	2 levels		
Plums	3	1/4	60 - 70	8 - 10
Apricots	3	1/4	60 - 70	8 - 10
Apple slices	3	1/4	60 - 70	6 - 8
Pears	3	1/4	60 - 70	6 - 9

11.10 Core temperature sensor table

TYPE OF DISH	Core temperature [°C]
Roast veal	75 - 80
Veal knuckle	85 - 90
English roast beef, rare	45 - 50
English roast beef, medium	60 - 65
English roast beef, well done	70 - 75

TYPE OF DISH	Core temperature [°C]
Shoulder of pork	80 - 82
Shin of pork	75 - 80
Lamb	70 - 75
Chicken	98
Hare	70 - 75
Trout / Sea bream	65 - 70
Tuna fish / Salmon	65 - 70

12. CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

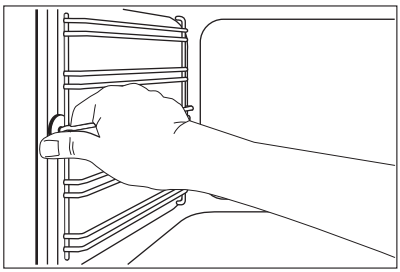
- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces use a usual cleaning agent.
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can destroy nonstick coating.

Stainless steel or aluminium appliances:
Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials, as they can cause damage to the oven surface. Clean the oven control panel with the same precautions.

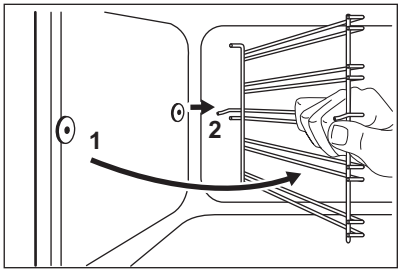
12.1 Shelf supports

You can remove the shelf supports to clean the side walls.

Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

The rounded ends of the shelf supports must point to the front.

12.2 Pyrolysis

CAUTION!
If a hob is installed with the appliance, do not use it at the same time as the Pyrolysis function. It can cause damage to the appliance.
For steam models only: before you start the cleaning procedure, make sure that the water tank is completely empty. Refer to "Emptying the water tank".

Remove all accessories from the appliance.

The cleaning procedure cannot start:

- If you do not remove the shelf support runners or telescopic shelf runners (if present).
- If you do not close the appliance door correctly.
- If you do not unplug the core temperature sensor (if present).

When the Pyrolysis starts the appliance door is locked. After the function finishes the door is locked for the cool down phase. Some of the appliance functions are not available during the cool down phase.

WARNING!
When the Pyrolysis finishes the appliance is very hot. Let it cool down. There is a risk of burns

Pyrolysis :

1. Remove the worst of the residual dirt manually.
2. Activate the appliance and choose the Pyrolysis function in the main menu. Press **OK** to confirm.
3. **Touch ∧ or ∨ to set the length for the procedure:**
   - Quick - 1h for a low degree of dirt
   - Normal - 1h 30 min for a usual degree of dirt
   - Intense - 2h 30 min for a high degree of dirt
4. Press **OK** to confirm.

12.3 Oven lamp

WARNING!
Be careful when you change the oven lamp. There is a risk of electrical shock.

Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.

Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover. Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Turn the glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with an applicable 300 °C heat-resistant oven light bulb.
   Use the same oven lamp type.
4. Install the glass cover.

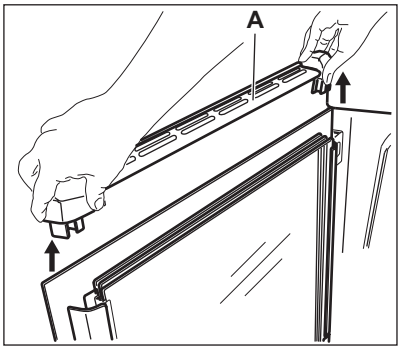
12.4 Cleaning the oven door

The oven door has four panels of glass installed one behind the other. You can remove the oven door and the internal glass panels to clean them.

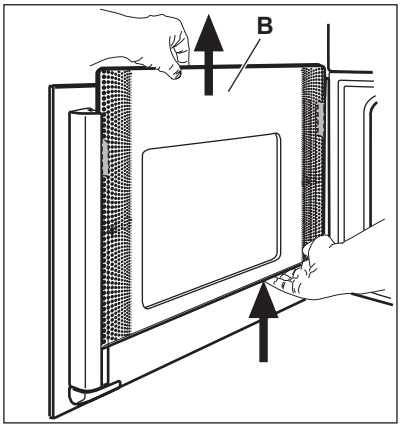
CAUTION!
Do not use the appliance without the glass panels.

The direction in which you open the door depends on your oven model. You open the door from the right side in some models and from the left side in others.

Removing the oven door and the glass panels



1. Press the buttons at the sides of the door trim (A) on the upper cover and pull it upwards to remove it.



2. Hold the inner glass B tightly with both hands and slide it upwards to remove it from its initial position. Do the same with the other glass panels.

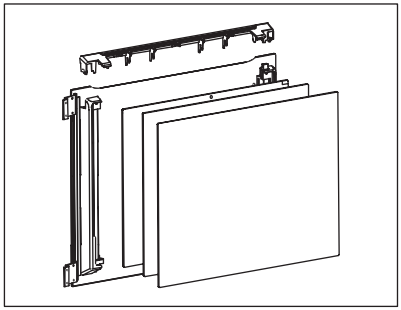
CAUTION!
Make sure that you tightly hold the glasses to prevent them from falling.

Clean the door with a wet sponge and rub it dry with a soft cloth. Do not use steel wool, acids or abrasive cleaning agents because they can damage the surface.

Installing the door and the glass panels

When the oven door is clean, install the glass panels in the opposite sequence.

Make sure that you put the glass panels back in the correct order.
The first glass panel has a small dot on the top, the second a black frame. In some models, the third glass panel has screen printings. In others, it is transparent.
The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame is not rough when you touch it.



13. WHAT TO DO IF...

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock.
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The Child Lock is activated.	Refer to "Deactivating the Child Lock".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact an authorized electrician.
The display shows F111.	The CT Sensor plug is not correctly installed into the socket.	Put the plug of core temperature sensor as far as possible into the socket.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows "Demo". The appliance does not heat up. The fan does not operate.	The test mode is activated.	1. Deactivate the appliance. 2. Touch and hold ⏻ until the appliance activates and deactivates. 3. Touch and hold ☆ and 𝒹 at the same time until an acoustic signal sounds and "d" goes out.

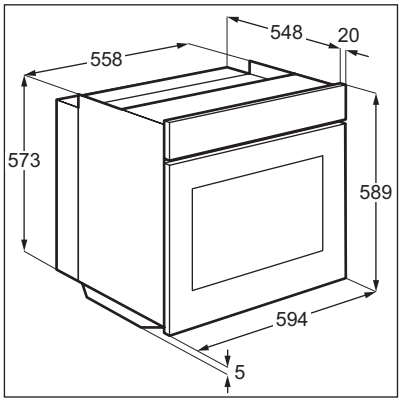
If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

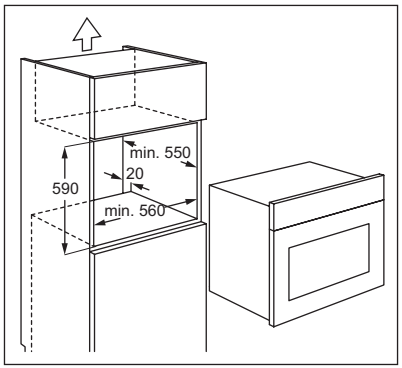
We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

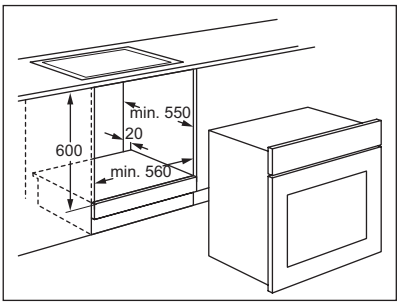
14. INSTALLATION

WARNING!
Refer to the Safety chapters.

14.1 Building In

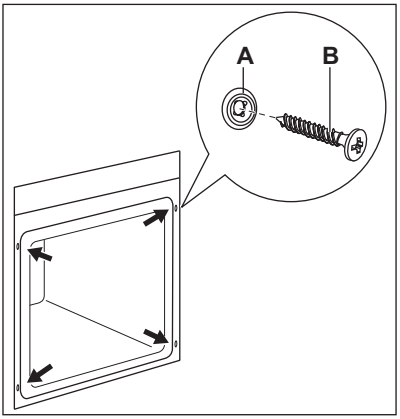






14.2 Securing the appliance to the cabinet

1. Open the appliance door.
2. Fasten the appliance to the cabinet. Put the four distance holders (A) into the holes in the frame and then tighten the four screws (B) supplied with the appliance.



14.3 Electrical installation

The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug and a main cable.

Applicable types of cables for Europe:

- Minimum size Cable / flex: 1,5 mm²
- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

Applicable types of cables for UK only

Connection via	Min. size Cable / flex	Cable / flex type	Fuse
Oven Control Circuit	2,5 mm²	PVC / PVC twin and earth	15 A min. 20 A max.

15. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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CE

AEG

perfekt in form und funktion